

## Foreign Extra Stout

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **34.4**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (60.8%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (13.5%)	79 %	22
Grain	Płatki owsiane	1 kg (13.5%)	60 %	3
Grain	Jęczmień palony	0.5 kg (6.8%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.4 kg (5.4%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %